

A SALT LAKE COUNTY FACILITY

CATERING MENU

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INDEX

Welcome to Utah!



Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the Mountain America Expo Center and the Calvin L. Rampton Salt Palace Convention Center.

Our style is collaborative and our Salt Lake City team is delighted to work with you to ensure your experience here in the Salt Lake City area is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests. Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests. Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results.

Here's to your successful event!

Day Pariseau

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	GENERAL INFORMATION	46-50	These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free, or allergen-free preparation and service space.

Click on any of the INDEX items

to jump immediately to that page.

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Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

Vegetarian Selections

CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

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We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats. Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!









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CONTINENTAL BREAKFASTS

All Breakfast Buffets are served with freshly brewed coffee, decaffeinated coffee, hot herbal teas, and iced water. Prices based on two-hour service time. Prices listed are per guest and 50 guests minimum.

Continental Breakfast \$21

Assorted individual bottled fruit juices, local freshly baked breakfast pastries, danish, muffins and bagels served with butter, preserves and cream cheese

Premium Continental Breakfast \$23

Assorted individual bottled fruit juices Local freshly baked breakfast pastries, danish, muffins and bagels served with butter, preserves and cream cheese Farm fresh seasonal fruit and berries

Healthy Start \$26.50

Assorted fruit juices, whole and skim milk, greek yogurt and seasonal berries parfaits

Hard-boiled eggs, steel-cut Irish oatmeal, low-fat cottage cheese, homemade granola, dried fruits and nuts, seasonal fruits and fresh berries

Low fat breakfast breads, assorted fruit preserves and butter





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BREAKFAST ENHANCEMENTS

All Breakfast Buffets are served with freshly brewed coffee, decaffeinated coffee, hot herbal teas, and iced water. Prices based on two-hour service time. Prices listed are per guest and 50 guests minimum.

English Muffin Breakfast Sandwich \$6.50 Egg and cheese with choice of ham, bacon or pork sausage

Flaky Croissant Sandwich \$7

Egg and cheese with choice of ham, bacon or pork sausage

Breakfast Burrito \$8.50

Scrambled egg, chorizo, potatoes, cheese, peppers, onions and cilantro Served with fresh salsa fresca on the side

Hickory Smoked Norwegian Salmon Platter \$10

Plain mini bagels, plain and herb whipped cream cheese, sweet red onions, capers, hard-boiled egg

Superfood Yogurt Parfait \$6

Gluten-free Muesli, house-made flax seed granola, chia seed, Noosa yogurt and fresh berries





BREAKFAST BUFFETS

All Breakfast Buffets are served with freshly brewed coffee, decaffeinated coffee, hot herbal teas, and iced water. Prices based on one-hour service time. Prices listed are per guest and 50 guests minimum. \$5 surcharge per person if less than 50 guests.

Wasatch Breakfast Buffet \$27.50

Farm fresh scrambled eggs

- GP Roasted breakfast potatoes
- Hickory smoked bacon
- Artisan sausage patties
- 📴 Farm fresh seasonal fruit

Local freshly baked muffins, breakfast breads and pastries with butter and preserves

Assorted individual bottled fruit juices

Foothills Breakfast Buffet \$28



GF

Frittata with ham, onions, bell peppers and cheddar cheese

- Seasonal farm vegetable frittata
- Roasted fingerling potatoes with caramelized onions
- Honey smoked bacon and local artisan link sausage
- Farm fresh seasonal fruit

Local freshly baked muffins, breakfast breads and pastries with butter and preserves

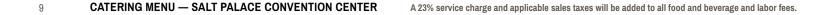
Assorted individual bottled fruit juices

The Border Breakfast Buffet \$28.50

- Green chili and pepper Jack scrambled eggs
- Local chorizo sausage link
- Peppered bacon
- Roasted southwest potatoes with onion and pepper
- Farm fresh seasonal fruit

Local freshly baked muffins, breakfast breads and pastries with butter and preserves

Assorted individual bottled fruit juices





ENHANCE YOUR BREAKFAST BUFFET

A minimum of 50 guests is required for these services. *Requires an additional \$100.00** fee per uniformed chef.

GF

Southwest Benedict \$10

(Recommend two chef attendants per 50 guests)

Green chili and pepper Jack cheese polenta cake with chorizo sausage, seasoned black beans and a poached farm fresh egg topped with chipotle hollandaise, pico de gallo and Cotija cheese

Belgium Waffle Station* \$7

(Recommend one chef attendant per 75 guests)

Buttermilk, blueberry and chocolate chip waffles served with warm seasonal fruit compote, whipped butter, fresh vanilla whipped cream and maple syrup

Farm Fresh Eggs-To-Order Station \$8

(Recommend one chef attendant per 50 guests)

Eggs, egg beaters or egg whites with your choice of asparagus, peppers, onions, mushrooms, tomatoes, spinach, bacon, ham, cheddar and Swiss cheese





PLATED BREAKFASTS

All Plated Breakfasts are served with family style fresh fruit, freshly baked breakfast pastries, butter, fresh orange juice, freshly brewed coffee, decaffeinated coffee and hot herbal teas, and iced water. Prices based on one-hour service time. Prices listed are per guest and 50 guests minimum.

The American Tradition \$22

Farm fresh scrambled eggs, applewood smoked bacon, herb roasted breakfast potatoes, Parmesan baked Roma tomato and blistered asparagus

The Southwest Breakfast \$24

Farm fresh scrambled eggs with roasted green chilies and pepper Jack cheese, local farm chorizo sausage links, southwest potatoes with peppers and onions, salsa fresca

Sugar House \$25

Kale and shiitake mushroom frittata with fine herbs, roasted jumbo asparagus, crispy fingerling potato confit, micro greens salad

Stacked \$25

House-made buttermilk pancakes, applewood smoked bacon, accompanied with local apple preserves, butter and spiced local buttermilk syrup and maple syrup

Charred Avocado Toast \$24

Radish, cucumber, pickled apple, Aleppo pepper, lime salt ricotta, house masa bread

Banana Bread French Toast \$24

Maple syrup, rye whiskey cultured butter, pecan, sage pork sausage, banana brûlée





A LA CARTE

NON-ALCOHOLIC BEVERAGES

House Coffee or Assorted Local Tea (gallon) Freshly brewed coffee or decaffeinated coffee or selection of hot teas	\$57
Freshly Brewed Local Coffee or Tea (gallon) Freshly brewed coffee or decaffeinated coffee or selection of Tazo® teas	\$75
Assorted Juices (gallon) Orange, cranberry and grapefruit	\$50
Hydration Station (gallon) Assorted flavors to include: Strawberry-M Cucumber-Lime, Watermelon-Lemon, Blueberry-Ginger and Raspberry-Basil	\$30 1int,

(2) Gallon Minimum order per flavor, includes disposable cups

Lemonade (gallon)	\$40
Fresh Brewed Iced Tea (gallon)	\$40
Bottled Fruit Juices (each) Orange, apple, cranberry and ruby red grapefruit	\$4.50
Dasani® Bottled Water (each)	\$4
Sparkling Mineral Water (each)	\$4
Canned Coke Products (each)	\$4
Powerade [®] Individual Bottles (each)	\$4.50
Individual Cartons of Milk (each)	\$3

Vitamin Water® Drink (each, 16 oz)	\$6
Monster® Energy Drink (each, 16 oz)	\$6
Water Pitcher (½ gallon)	\$5
Water Cooler Tower (5 gallons/250 cups) Cold Water – 110 volt power source required	\$95
Additional 5 Gallons and Cup Replacement	\$35
Keurig [®] Machine Coffee Kit One time set up fee of \$150.00 includes: 26 K-Cups (16 regular, 5 decaf and 5 green te	\$150 a)
Disposable coffee cups, 2 gallons of water, creamers assorted sugar packets, stir sticks and paper napkins Additional K-Cups are \$3.00 ⁺⁺ each (Please contact Catering Sales for additional flavors)	



A LA CARTE

FROM THE PANTRY

Farm Fresh Sliced Seasonal Fruit and Berries (per person)	\$6
G Whole Fresh Fruit (each)	\$3
Yoplait [®] Yogurt (each)	\$4.25
Assorted Individual Cereals with Milk (each)	\$6
Individual Quaker [®] Oatmeal (each) Maple brown sugar and apple cinnamon	\$5
Nova[®] Granola (pound) Rolled oats, coconut, flaxseed, organic raspberries	\$15
Healthy Start Mini Bowl (dozen) Quinoa, seasonal berries, shaved coconut, raw almond, maple-walnut dressing	\$135
Gourmet Chocolate Dipped Strawberries (dozen)	\$40

Tortilla Chips and Salsa (per person)	\$4
Freshly Made Guacamole (per person)	\$3
Potato Chips and French Onion Dip (per person)	\$5.50
Assorted Individual Bagged Chips (Potato Chips, BBQ Chips, Doritos [®] , Cheetos [®] and Sun Chips [®]	each) <mark>\$3</mark>
Pretzel Twists (pound)	\$8
Mixed Nuts (pound)	\$27
Snack Mix (pound)	\$16
Trail Mix (pound)	\$16
Nature Valley® Granola Bars (each)	\$3.50
Kashi [®] Snack Bars (each)	\$4.50

Assorted Clif [®] Bars (each)	\$5
Assorted Kind® Bars (each)	\$4.50
Full-Size Assorted Candy Bars (each)	\$3.50
Ice Cream Novelties (each) Nutter Butter [®] , Drumstick [®] , ice cream sandwich and strawberry fruit bar	\$5
Premium Ice Cream Novelties (each) Häagen-Dazs [®] , Butterfinger [®] Bar, Heath [®] Bar, Cookiewich [®] and King Size Drumstick [®]	\$7
 Freshly Popped Popcorn Station Serves approximately 200 guests, 1 bag per person, includes popcorn machine rental, requires an additional \$100 ++ fee per attendant, per machine 	\$350

A LA CARTE

FROM THE BAKERY

The Bagel Project [®] Bagel Assortment to include: plain, cinr everything, sesame or bialy acco whipped cream cheese, butter an	namon raisin, ompanied with
Tulie Bakery [®] Breakfast P Selection to include: sticky buns, pain au chocolat, croissant and s	, Danish,
Tulie Bakery [®] Blondies (do	ozen) \$40
V City Cakes [®] Vegan Brown	nie (dozen) \$44
Freshly Baked Muffins (doz	zen) \$45
Blueberry, cranberry, poppy seed raisin, banana nut and chocolate	
Freshly Baked Bagels (doz	en) \$40
Plain, blueberry, everything, cinn raisin, sesame seed and poppy s	
Includes assorted cream cheese	es and

complimentary toaster

Freshly Baked Danish (dozen) Cream cheese, blueberry, cherry, apple and apricot	\$45
Local Freshly Baked Breakfast Breads (dozen slices)	\$45
Banana nut, carrot, blueberry and cranberry	
Assorted Freshly Made Donuts (dozen)	\$45
Utah Scones (dozen)	\$48
Traditional, orange and cinnamon with honey butter	



A LA CARTE

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FROM THE BAKERY continued

\$48
\$36
\$36
\$72

Half Sheet Cake* (40 Slices)

or unicorn sprinkles

Cake choice of: vanilla white cake, chocolate devil's food cake, carrot cake Filling choice of: raspberry or strawberry jam Frosting choice of: white buttercream, chocolate buttercream, coffee, lemon, or Oreo®

Full Sheet Cake* (80 Slices)

\$225

\$125

Cake choice of: vanilla white cake, chocolate devil's food cake, carrot cake Filling choice of: raspberry or strawberry jam Frosting choice of: white buttercream, chocolate buttercream, coffee, lemon, or Oreo®

Specialty Birthday Cake (8") \$75 Cake choice of: vanilla white cake, chocolate devil's food cake, carrot cake Filling choice of: raspberry or strawberry jam Frosting choice of: white buttercream, chocolate buttercream, coffee, lemon, or Oreo®

Specialty A La Carte Options:

G Gluten-free Brownies (dozen)	\$170
📴 👽 Gluten-free/Vegan Cookies (dozen)	\$116
📴 💟 Gluten-free/Vegan Bars (dozen)	\$75



CATERING MENU — SALT PALACE CONVENTION CENTER A 23% service charge and applicable sales taxes will be added to all food and beverage and labor fees.





BREAKS

BREAK MENUS

Prices based on thirty-minute service time. Prices listed are per guest and 50 guests minimum. \$5 surcharge per person if less than 50 guests.

Display of Tea Sandwiches and Savory Scones \$19

Avocado toast with house-cured cucumber House beet-cured Norwegian salmon with cream cheese Coronation chicken salad with toasted coconut European cucumber and radish with double cream Assortment on English scones to include: leek and Dunlop cheese, kale and cheddar and tomato and olive Assortment of Tazo® teas

Power Up Break \$14

Yogurt and granola parfaits, trail mix, assorted $\text{Clif}^{\circledast}$ bars and whole seasonal fruit

Death By Chocolate Break \$17.50

A decadent display crafted by our in-house Pastry Department. Featuring chocolate dipped Oreos[®], marshmallows, pretzel rods, strawberries, brownies, truffles, bon bons, French macarons, white chocolate macadamia cookies, fudge cookies, seasonal shooters and inspired seasonal chocolate delights

Ice Cream Brownie Sundae Bar \$13.50

- Premium local ice cream, chocolate and vanilla Warm chocolate brownies and blondies
- Topped with your choice of chocolate or caramel sauce Classic sundae bar toppings: chopped peanuts, whipped cream, sprinkles and Maraschino cherries

Sweet & Salty Break \$12

Assorted chips, pretzels, popcorn, Peanut M&M's[®] and assorted mini candy bars

Build Your Own Trail Mix Station \$10

Pretzel twists, chocolate candies, peanuts, walnuts, sunflowers seeds, pumpkin seeds, craisins, yogurt covered raisins, mini marshmallows, dried pineapple, dried banana chips, gummy bears, popcorn and granola

*Please note these breaks do not include beverages, unless noted - see a la carte section for beverage options.







BOXED LUNCHES

Prices listed are per guest. Minimum of 50 boxes per selection. Price based on service duration of one hour. Should boxed lunches be offered and consumed on-site, additional labor fees for bussing and clean-up will apply.

Traditional Boxed Lunch \$20

A minimum of 6 per type required. Served with an individual bag of chips, gourmet chocolate chip cookie, whole fruit, PC mustard, mayonnaise, salt and pepper — beverage not included. Each sandwich can be done as a wrap, if desired

- Turkey and Swiss Cheese 7-grain bread with pesto aioli
- Roast Beef and Cheddar Cheese Buttermilk white bread with horseradish aioli
- · Ham and Swiss Cheese Whole wheat bread with dijonaise
- Grilled Vegetable and Provolone Cheese Marble rye bread with chipotle aioli

Vegan Boxed Lunch Options \$28.50

Served with vegan gourmet cookie, whole fruit, salt and pepper — beverage not included. Each sandwich can be done as a wrap, if desired

- · Vegan Roasted Vegetable Marble rye bread with house-made vegan aioli
- Vegan Greek Salad Lemon oregano marinated portobello mushroom, chopped romaine and iceberg lettuce, marinated cherry tomatoes, garbanzo beans, Kalamata olives, cucumbers and pickled red onions with red wine vinaigrette
- Vegan Southwest Salad Chopped romaine, baby spinach and radicchio with julienned jicama, carrot and red pepper slaw, grilled fresh pineapple and mango salsa with grilled tofu served with cilantro lime and agave vinaigrette

Gourmet Sandwich Boxed Lunch \$24

A minimum of 12 per type required. Served with an individual bag of chips, gourmet chocolate chip cookie, whole fruit, Andes mint, PC mustard, mayonnaise, salt and pepper — beverage not included.

- BBQ Chicken Sandwich Sliced BBQ chicken breast with smoked cheddar cheese, sliced tomato, grilled red onions and baby arugula with honey chipotle aioli on onion roll
- California Turkey Sandwich Shaved mesquite turkey breast with applewood smoked bacon, sliced cucumber, pickled red onion and wild arugula with avocado aioli on ciabatta roll
- Roasted Chicken and Kale Sandwich Seasoned chicken breast with kale and carrot slaw, oven roasted tomatoes with a Dijon aioli served on ciabatta roll
- Marinated Grilled Vegetable Hoagie Zucchini, asparagus, eggplant and portobello mushrooms with sliced heirloom tomatoes, Gouda cheese and red leaf lettuce on Asiago hoagie with smoked french dressing
- Chicken Caesar Salad Wrap*– Chopped romaine, marinated cherry tomatoes, shaved Parmesan, marinated grilled chicken breast, croutons and creamy Caesar dressing
- *All boxed lunches can be made gluten-free with Udi's gluten-free bread and gluten-free cookie with the additional cost of \$13.50 per box.



CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 10 guests. Price based on service duration of two hours. \$5 surcharge per person if less than 10 guests. All plated lunches come with Parker house rolls and butter, freshly brewed coffee, decaffeinated coffee, hot tea, water and iced tea.

SALAD OPTIONS

Asian Salad Chicken \$25 | Salmon \$27 | Flat Iron Steak \$29

Fresh watercress, chopped romaine and bibb lettuce, rice noodle with julienne Napa cabbage, radicchio, broccoli, carrots, red onion, water chestnuts, cashews and toasted sesame seeds with citrus ponzu vinaigrette

Mediterranean Salad Chicken \$25 | Salmon \$27 | Flat Iron Steak \$29

Chopped romaine, marinated cherry tomatoes, Kalamata and green olives, grilled zucchini, yellow squash, sliced cucumber, julienne carrots, crumbled feta cheese and pickled red onion with red wine oregano vinaigrette

Ginger Steak and Quinoa \$27

Romaine hearts, endive and red leaf lettuce with grilled ginger steak and chimichurri, quinoa salad with carrots and green onions, asparagus, green olives and pickled pink onions served with lemon oregano vinaigrette

LUNCH DESSERTS

Please select one dessert from the list below:

New York Cheesecake \$7 Vanilla bean cheesecake, seasonal fruit, graham cracker crumbs

Dark Chocolate Mousse Parfait with Fresh Berries \$6.75 Dark chocolate mousse, mascarpone whipped cream, Oreo® crumbs and seasonal berries

Carrot Cake \$6.50 House-made carrot cake, cream cheese frosting, vanilla poached blueberries

Vanilla Pound Cake \$7.25 Toasted vanilla bean pound cake, roasted peaches, fresh raspberries, raspberry sauce, almond mascarpone whipped cream





PLATED LUNCHES

Prices listed are per guest. Minimum of 10 guests. Price based on service duration of two hours. \$5 surcharge per person if less than 10 guests.

All plated lunches come with Parker house rolls and butter, freshly brewed coffee, decaffeinated coffee, hot tea, water and iced tea. Hot plated lunches require three courses.

SALAD OPTIONS

Please select salad from the list below:

Baby Spinach \$8

Tossed baby spinach with grape tomatoes, sliced cucumbers, hard-boiled eggs, candied pecans and golden raisins with spicy mustard vinaigrette

Classic Caesar Salad \$8

Chopped romaine topped with marinated cherry tomatoes, shaved Parmesan cheese, olives and croutons with creamy Caesar dressing

Spring Mix Salad \$8.50

Red and yellow pear tomatoes, sliced radishes, carrot curls, cucumbers, pickled red onion and home-style croutons with sherry vinaigrette

Southwest Salad \$8.50

Fresh chopped romaine and iceberg lettuce with flame-roasted corn and black bean salsa, fresh mango, Cotija cheese, and crispy tortilla chips with cilantro lime vinaigrette

Red Grape and Fennel \$9

Baby spinach, watercress and romaine hearts with red grapes, toasted fennel, blue cheese crumbles, cherry tomatoes and pistachios with apple cider vinaigrette





PLATED LUNCHES continued

ENTRÉES

Please select one entrée from the list below:

Chicken Florentine \$24

Whipped Yukon gold potatoes, sautéed zucchini, yellow squash and red pepper

Grilled Top Sirloin Steak \$35

Grass-fed beef sirloin accompanied by mashed red skin potatoes, brandied green peppercorn demi glace, blistered asparagus and roasted baby carrots

Besquite Bourbon Grilled Pork Chop \$25

Boneless center-cut pork chop and charred apple onion demi offered with green beans, flame-roasted corn and whipped Yukon gold potatoes

Chicken Piccata \$24

Lightly breaded breast of chicken accompanied by roasted garlic and Parmesan risotto, lemon caper and garlic sauce with grilled asparagus and oven-roasted herb tomato

Mustard Salmon \$32

Mustard crusted salmon with poached cranberries and roasted gala apple chutney with mushroom farro risotto, fresh broccolini, served with lemon garlic beurre blanc

Vegetarian Plate \$24

Aubergine, frekke and cashew tagine – Arabic spices, coriander, currants, pearl onions, marble potatoes, carrot crepe

Tuscan Ratatouille Vegetable Tart \$23

Roasted tomatoes, creamy polenta, fresh herbs





PLATED LUNCHES continued

Prices listed are per guest. Minimum of 10 guests. Price based one of the below selections for all guests. Surcharges will apply for multiple desserts or serving dessert as part of another event.

DESSERTS

Please select one dessert from the list below:

New York Cheesecake \$7 Vanilla bean cheesecake, seasonal fruit, graham cracker crumbs

Dark Chocolate Mousse Parfait with Fresh Berries \$6.75 Dark chocolate mousse, mascarpone whipped cream, Oreo crumbs and seasonal berries

Carrot Cake \$6.50 House made carrot cake, cream cheese frosting, vanilla poached blueberries Vanilla Pound Cake \$7.25 Toasted vanilla bean pound cake, roasted peaches, fresh raspberries, raspberry sauce, almond mascarpone whipped cream

Flourless Almond Chocolate Torte \$8 Strawberry textures

Key Lime Pie in a Jar \$8 Italian meringue, Sablé Breton, freeze-dried raspberry crunch



Vegan Blackout Brownie \$10 City Cakes brownie, chestnut and butternut squash purees, soft whipped butter, pumpkin seed granola





LUNCH BUFFETS

Prices listed are per guest. Minimum of 25 guests are required for lunch buffets. \$5.00 surcharge per person applies if minimum not met. Price based on two-hour service time.

Price based one of the below selections for all guests. Surcharges will apply for multiple desserts or serving dessert as part of another event. All buffet lunches come with freshly brewed coffee, decaffeinated coffee, hot tea, water and iced tea. All buffet menus can also be served for dinner.

Cowboy Buffet \$38

- · Mountain chili, jalapeño cornbread
- Chop Salad: iceberg lettuce, tomatoes, cucumbers, red onions, bacon, scallions, queso fresco, jalapeño ranch dressing
- · Creamy potato salad
- · Black bean, roasted pepper, grilled corn salad
- · Coffee-rubbed, slow smoked brisket with house barbecue sauce
- Grilled chicken breasts, Carolina's mustard barbecue sauce
- · Local assortment of smoked sausages, fire-roasted peppers and onions
- · Creamed corn casserole
- Fruit cobbler, warm bread pudding with caramel sauce, chocolate pecan tart

Italian Lunch Buffet \$39

- · Tuscan pasta fagioli soup
- Display of sliced rustic breads, rosemary oil
- · Caesar salad, grated Parmesan, garlic croutons, Caesar dressing
- · Heirloom tomatoes, basil pesto, local fresh mozzarella, wild arugula
- · Orzo pasta salad, toasted pine nuts, olive oil, lemon, wilted spinach, truffle oil
- · Cabernet braised beef short ribs, mushroom marsala
- · Tuscan style chicken breast
- · Sweet pea risotto, fried capers, lemon, herbs
- · Herb creamy mascarpone polenta
- · Roasted Italian vegetables ratatouille
- Tiramisu, cannoli, amaretti

South of the Border \$38.50

- · Chicken tortilla soup, cilantro, sour cream, crispy tortilla strips
- Southwest Caesar Salad: romaine lettuce, queso fresco, chipotle infused Parmesan dressing, jalapeño cornbread croutons cilantro-marinated tomatoes, Cotija, pickled red onions, pepitas
- Vegetarian enchilada suiza
- Marinated Guajillo beef and chicken tinga fajitas, flame-roasted peppers and onions
- Frontera rice
- · Borracho beans
- Flour and corn tortillas, fresh corn tortilla chips
- · Cheddar cheese, sour cream, charred tomato salsa, salsa verde, fresh guacamole
- Tres leches cake, Mexican chocolate cake, sopapilla cheesecake pie



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LUNCH

LUNCH BUFFETS continued

Taste of Asia Buffet \$36

- · Hot and sour soup, crispy wontons
- · Marinated Asian Noodle Salad: baby spinach, Napa cabbage, cashews, Mandarin oranges, honey mustard dressing
- Mixed greens, hearts of palm, sprouts, cherry tomatoes, ginger soy dressing
- Szechuan beef, peppers, onions, eggplant
- · Miso-glazed salmon, braised baby bok choy
- · Hoisin-grilled chicken thighs, charred scallions
- Vegetable fried rice
- Stir-fried vegetables
- Mango tapioca shots, coconut ginger-scented panna cotta, green tea and passion fruit cake

Salt Lake BBQ Bar \$42

- · Baked potato soup, cheddar, onions, sour cream
- Baby iceberg, Roma tomato, shredded white cheddar cheese, crispy buttermilk onions, balsamic vinaigrette, blue cheese dressing
- · Classic potato salad
- Southern style coleslaw
- · All-beef charbroiled burgers
- Hickory BBQ glazed chicken breast
- Jumbo Kosher hot dogs
- All the Fixin's: sautéed onions, mushrooms, bibb lettuce, sliced tomato, shaved onion, American, cheddar, Swiss, Dijon mustard, ketchup, mayonnaise, dill pickles and freshly baked buns
- BBQ-dusted kettle potato chips
- Corn on the cob selection of seasonings salts
- Baked beans, smoked ham hocks
- Assorted cookies and brownies





LUNCH BUFFETS continued

Off The Farm \$44

- Whisper Creek Farm roasted tomato bisque, garlic crostini
- Field greens, baby tomatoes, local blue cheese crumbles, Two Doves cucumber, toasted almonds, sourdough croutons, Green Goddess dressing, balsamic vinaigrette
- Toasted farro, heirloom tomatoes, fennel, lemon dressing
- · New potato salad, tarragon dressing
- Market fish, braised greens, fennel marmalade
- Myers lemon scented rotisserie chicken, fortified chicken jus
- Herb-roasted pork tenderloin, white bean and pepper stew
- Corn and roasted pepper rice, heirloom tomato and okra
- · Seasonal country desserts

Traditional Deli \$34

- Market soup
- · Farmers greens, selection of house dressings
- · Traditional potato salad
- Pasta salad with artichokes, arugula, peppers, sun dried tomato vinaigrette
- Israeli couscous salad, parsley, feta, tomatoes, chickpeas, peppers
- Deli meats: classic smoked turkey breast, black forest ham, spice-roasted beef, mortadella, salami
- · Aged cheddar, havarti, Monterey Jack, Provolone
- · Classic tuna salad
- Shredded lettuce, tomato, onion, sliced pickles, mayonnaise, mustard, pesto spread
- · Selection of breads and artisan rolls
- · House-made kettle chips
- · Cookies, brownies and cupcakes





PLATED DINNERS

Price is per guest and for service time of two hours. Plated dinner entrées include chef's choice of seasonal vegetables, Parker house rolls and butter, freshly brewed coffee, decaffeinated coffee, hot tea, water and iced tea.

*A minimum of 25 guests is required for plated dinners; \$5 surcharge per person if less than 25 guests.

STARTERS

Cavatelli Pasta \$12 Oxtail ragout, pecorino

Risotto of Black Truffles \$14 Aged Parmesan, roasted cocktail tomatoes

Christiansen's Berkshire Pork Belly \$16 Apple purée, broccolini, natural jus

SALADS

Please select one from the following:

🗊 Iceberg Wedge \$9

Wedge of iceberg lettuce topped with crispy bacon lardons, marinated cherry tomatoes and crumbled blue cheese with pickled red onions served with creamy blue cheese dressing or balsamic vinaigrette

😳 Wild Berries Fields Salad \$10

Fresh crisp mixed greens, sliced strawberries, blackberries, raspberries, crumbled goat cheese and spiced pecans served with wildflower honey vinaigrette GF

Poached Pear Salad \$12.50

Fresh baby spinach, frisée, red wine poached pears, candied pecans and shaved Manchego cheese served with apple cider vinaigrette

Beet Salad \$12.50

Mixed greens, frisee and chopped romaine with roasted red and gold beets, candied pecans, Humboldt Fog cheese served with champagne vinaigrette





PLATED DINNERS continued

ENTRÉES

Please select one entrée from the list below:

Truffle Chicken \$30

Thyme-roasted airline chicken breast and chicken confit with wild mushroom mélange, white truffle oil, Madeira demi-glace, Parmesan risotto and grilled asparagus

Sockeye Salmon \$39

Lemon thyme crusted salmon filet, paella rice cake, roasted peppers and peas, bouillabaisse sauce

Grilled Flat Iron Steak \$40

Horseradish and white cheddar whipped Yukon gold potatoes, grilled asparagus, roasted baby carrots, cabernet demi-glace

Paizlee's Grass-Fed Slow Braised Beef Short Rib \$42

Chive and truffle whipped potatoes, mushrooms, braising jus

Smoked Berkshire Bone-in Roasted Pork Chop \$38

Creamy stone ground grits, roasted heirloom carrots, pan jus

Paizlee's Grass-Fed Petite Beef Tenderloin \$45

Pancetta- onion relish crusted, horseradish whipped potato, roasted tomatoes, roasted garlic butter tossed baby squash

Roasted Colorado Rack of Lamb \$52

Gruyère infused potato gratin, garlic butter sauteed haricots vert, rosemary jus





PLATED DINNERS continued

ENTRÉES continued

DUETS

Grilled Beef Medallion & Lobster Ravioli \$65 Corn and squash succotash, Bordelaise sauce

Scampi Jumbo Shrimp & Lightly Smoked Petite Filet \$68

Potato gnocchi, mushroom ragout, wilted chard and tomato, citrus butter

Butter Poached Lobster Tail & Pan Seared Beef Medallion \$69.50

Potato dauphinoise, braised fennel, red wine sauce

VEGETARIAN

Cannelloni \$26

Forest wild mushrooms and goat cheese, mushroom truffle cream, wilted chard

🕐 Lasagna \$28

Grilled local farm vegetable lasagna served on fresh basil pomodoro and accompanied by broccolini and Italian-braised spaghetti squash

DESSERTS

Please select one dessert from the list below:

Seasonal Cheesecake \$7.50 Served with seasonal fruit, berries and fresh whipped cream

Dark Chocolate Flourless Cake \$8.50 Macadamia caramel sauce and Grand Marnier and seasonal berry sauce (contains nuts)

Triple Chocolate Mousse Bombe \$9.50 Pate au bombe chocolate mousse, chocolate fudge cake, chocolate ganache, seasonal berries

Olive Oil Shortcake \$9.00 Strawberry and cardamom consommé, soft cream

City Cakes Blackout Brownie \$10.50 Chestnut and butternut squash purees, soft whipped organic milk, pumpkin seed granola





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COLD HORS D'OEUVRES

Price is per guest and for service time of one and a half hours. Minimum order of 100 pieces per item. Tray Passed Items require additional labor fee at \$25/hour with a 4-hour minimum.

All items are priced at \$7 per piece

Braised Leek and Onion Goat Cheese Tartlet

Wine Poached Pear and Almond Brie Crostini

Curry Chicken Salad Toast Apple chutney

Wagyu Beef Tartare Mustard aioli, presented in a crisp cone

Prosciutto and Melon Canapé Mascarpone dijon cream

Spicy Tuna Tartare Wakame salad on wonton crisp Spicy Shrimp Crostini Red pepper aioli

Orange Lump Crab Salad Avocado, savory tart

Paprika Seared Beef Tenderloin Onion confit creamy horseradish on toasted baguette

Shrimp Cocktail Shooter Horseradish cocktail sauce

Signature Deviled Egg Pickled mustard seeds Melon and Prosciutto Brochette Chili syrup dip

Smoked Salmon Lavash Crisp Dill lemon cream

Mini Bite Classic Lobster Roll Tarragon mayonnaise





HOT HORS D'OEUVRES

Price is per guest and for service time of one and a half hours. Minimum order of 100 pieces per item. Tray Passed Items require additional labor fee at \$25/hour with a 4-hour minimum.

All items are priced at \$8 per piece

Spanakopita

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Vegetable Spring Roll Sweet soy-ginger dipping sauce

Mushroom Florentine Tart

Lemongrass Chicken Dumpling Soy dipping sauce

Spicy Chicken Quesadilla Cone Cilantro crema

Vietnamese Chicken Spring Roll Spicy coconut dipping sauce

Mini Beef or Chicken Wellingtons Smoked Brisket Empanadas Fry sauce

Petit Beef Churrasco Skewer "Chimichurri"

Chipotle Shrimp Avocado Mini Empanada Herb ranch

Spicy Chorizo Southwest Bite Burrito Avocado crema

Coconut Shrimp Sweet chili Kaffir lime dip Scallop or Shrimp Wrapped in Bacon

Signature Miniature Crab Cakes Creole tartar sauce

Seafood and Chicken, Pork Risotto Ball Tarragon aioli

Spiced Lamb Lollipop Date mint chutney

Crispy Pork Belly Slider Steamed bun, Asian BBQ sauce





RECEPTION

MARKET STATION

Prices are listed per person.

Local Farm To Table \$29

- Grilled zucchini, yellow squash, asparagus and roasted baby carrots
- Raw celery and carrot sticks, marinated cherry tomatoes, cucumbers and bell peppers
- Cured meats: salami, capicola, prosciutto and rosemary ham
- GP · Local Beehive cheese and domestic cheeses
- Honey-smoked salmon served with dill and herb cream cheese, crispy capers, chopped egg and diced red onions
- Beet, orange, roasted fennel and goat cheese skewers
- 🙃 · Manzanilla and almond stuffed Queen olives
 - House selection of pickled vegetables
- 📴 🕂 Lemon hummus
 - Warm spinach and artichoke dip with white cheddar and roasted garlic served with toasted crostini
 - $\cdot\,$ Assorted crackers, lavash and sliced baguette





RECEPTION

RECEPTION STATIONS

Price is per guest and for service time of one and a half hours.

Sliced Seasonal Fruit and Berries Display \$8

Farm Fresh Vegetable Crudités \$10

Tomatoes, cucumber, broccoli, cauliflower, bell peppers, celery, carrot, zucchini and yellow squash served with pink peppercorn ranch and blue cheese dressing

Dip Station \$11

Artichoke and spinach dip, blue crab dip, buffalo chicken dip, traditional hummus and roasted red pepper hummus accompanied with fresh tortilla chips, pita, crostini, grilled flat breads, lavash, grissini and crackers

Gourmet Mac & Cheese Bar \$15

Elbow macaroni with creamy four-cheese sauce baked with herb gratin topping, shell pasta tossed with rotisserie chicken, applewood smoked bacon, caramelized red onions and smoked cheddar cheese sauce

Gemelli pasta tossed with asparagus, mushrooms, grilled zucchini, vidalia onions and roasted bell peppers with white cheddar cheese sauce

Slider Bar \$21.50

French onion dip and homemade kettle chips Mini cold cut Italian grinder with salami, pepperoni and mortadella Gourmet grilled cheese slider with cheddar, Swiss and Provolone Petite beef slider with caramelized onions, smoked cheddar cheese and pickle

Smoked pork belly slider with roasted green chilies, pickled red onion, toasted cumin, whole grain mustard and queso fresco

Fresh Iced Seafood Display

Horseradish cocktail sauce, tabasco, lemons and crackers (per 100 pieces)

Jumbo Shrimp (16/20, peeled)	\$495	
Atlantic Oysters (on the half shell)	\$425	
Snow Crab Claws (seasonal)	\$475	
Jonah Crab Claws (seasonal)	\$500	
Stone Claws (seasonal)	\$750	

Sushi Display

Assorted sushi and California rolls,wasabi, soy sauce, pickled ginger (Based on 3 pieces per person)

Serves approximately 50 guests\$500 per displayServes approximately 100 guests\$800 per display





RECEPTION

RECEPTION STATIONS continued

Price is per guest and for service time of one and a half hours.

Carved Smoked Salmon* \$22

Carved to order smoked salmon and Gravlax capers, onions, chopped eggs, buttered toast points, sour cream and chives *Chef Attendant Required \$225 per hour/per Chef

Local and International Artisanal Cheeses and Charcuterie \$26

(A minimum of 20 guests required)

Marinated and whole cheese and charcuterie selection, quince paste, dried fruits and nuts, organic honeycomb and marmalades

Artisan flatbreads, rosemary olive oil crisp, assorted breads

Add a Melted Experience* \$7

Raclette cheese, baked brie, citrus marmalade, walnuts Classic Gruyère cheese fondue, breads, asparagus *Chef Attendant Required \$225 per hour/per Chef

Spanish Tapas \$40

Chorizo empanadas, salted cod brandade, crostini shrimp and garlic "a la plancha" potato tortillas Marinated Spanish olives, Manchego cheese, quince paste, toasted breads Basque "pinchos" (open faced crostini), roasted vegetable,

goat cheese and tapenade on ciabatta Serrano ham Catalan tomato bread

Mason Jar Salads \$21

(A minimum of 20 guests required)

Caesar Salad: romaine lettuce, shaved Parmesan, garlic crouton, white anchovies, Caesar dressing Chopped Salad: iceberg, cherry tomatoes, bacon bits, red onion, radish, blue cheese dressing Mixed Greens Salad: orange segments, spicy pecans, roasted red pepper and onion, citrus vinaigrette





RECEPTION STATIONS continued

Price is per guest and for service time of one and a half hours.

Italy* Choice of two \$29 | Choice of three \$36

(A minimum of 25 guests required) Served with garlic bread and Parmesan cheese

Risotto

INDEX

- · Tomato and artichoke
- · Braised short rib, mushrooms
- · Seafood saffron
- ·Roasted pumpkin, walnuts
- · Sage prosciutto and green pea

Pasta

- Ricotta and spinach tortellacci, artichoke cream, sun dried tomatoes
- · Classic penne marinara
- · Fresh basil potato gnocchetti, mushroom cream, truffle pecorino
- Fiocchi (beggars purse), roasted pear, baby arugula, caramelized walnut, Gorgonzola cream
- · Cheese tortellini, basil pesto, semi-dried tomato, pine nuts

Additional Enhancements:

Chicken: \$5 per person | Shrimp: \$9 per person Add Lobster: \$20 per person

*Chef Attendant \$225 per hour/Chef

Taste of Bombay \$29

Action Station* (A minimum of 25 guests required) Tandoori chicken, tikka stir-fry peppers, red onions, cilantro *Chef Attendant Required \$225 per hour/per Chef

Dim Sum \$23

Shrimp shumai, chicken lemongrass pot sticker, char siu bao (BBQ pork bun), vegetables spring roll, sea salt edamame, garlic ginger soy sauce, Thai dipping sauce

Paella Station \$32

(A minimum of 50 guests required)

Slow cooked saffron rice, sweet peas, red peppers, classic mixed seafood, chicken, smoked pork belly and chorizo artichokes, roasted peppers, yellow squash, asparagus, mushrooms





RECEPTION

CARVED-TO-ORDER STATIONS

Prices below are per item and require a minimum of 50 guests Price is per guest and for service time of one and a half hours.

Paizlee's Grass-Fed Beef Prime Rib \$880

(Serves approximately 40 guests) Accompanied with natural jus, horseradish cream and brioche rolls

Salt & Smoke's Pastrami \$255 (Serves approximately 15 guests) Accompanied with seedless rye bread, Russian dressing, mustard and sauerkraut

French-Cut Sage Butter Basted Turkey Breast \$150 (Serves 25 guests) Orange cranberry chutney and rolls

Cracked Pepper Crusted Top Round of Beef \$400 (Serves 50 guests) Served with creamy horseradish, stone ground mustard and rolls

Slow-Roasted Porchetta \$320 (Serves 40 guests) Herb rubbed porchetta served

with roasted garlic aioli and hinged ciabatta rolls

Oregano and Garlic
 Roasted Leg of Lamb \$400

(Serves 40 guests) Served with roasted tomato confit, minted jam and hinged rolls

Smoked Pit Ham \$200 (Serves 35 guests) Served with dijonaise, grilled pineapple chutney and hinged rolls

Utah Natural's Grass-Fed Strip Loin \$560

(Serves 30 guests)

Roasted with herbs and garlic accompanied with horseradish cream, Bordelaise sauce, stone ground mustard and fresh baked artisan rolls

Christiansen's Berkshire Pork Loin \$300

(Serves 25 guests)

Roasted in-house spices and salt crust. Accompanied with natural jus, garlic aioli and artisan epi bread

All carvings require a Chef Attendant \$100.00++ fee per uniformed chef.

Customized menu items are available for your event upon request. Please contact your Catering Sales Representative for further inquiry.





RECEPTION

DESSERT STATIONS

Prices listed are per guest. Minimum order of 25 guests.

Sundae Bar \$12

Local ice cream in chocolate and vanilla, warm chocolate brownies and blondies, topped with your choice of chocolate or caramel sauce, classic sundae bar toppings: chopped peanuts, whipped cream, sprinkles and Maraschino cherries

Death By Chocolate Break \$17.50

A decadent display crafted by our in-house pastry department

Featuring chocolate dipped Oreos[®], marshmallows, pretzel rods, strawberries, brownies, truffles, bon bons, French macarons, white chocolate macadamia, cookies, fudge cookies, seasonal shooters and inspired seasonal chocolate delights

Strawberry Shortcake Bar \$12

Selection to include: shortcake biscuit and pound cake accompanied with strawberries, strawberry consommé and soft whipped cream

Confections on a Stick \$14

Selection to include: plain and dipped chocolate rice crispy treats, chocolate dipped cheesecake pops coated with an assortment of toppings to include: coconut, pistachio, chopped nuts and unicorn sprinkles

*Requires an additional \$100.00++ fee per Uniformed Chef.

Please note these breaks do not include beverages – see A la Carte section for beverage options.



BEVERAGES

CATERING MENU — SALT PALACE CONVENTION CENTER A 23% service charge and applicable sales taxes will be added to all food and beverage and labor fees. 42

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Kegs

Domestic Keg Beer (Hosted) Your Catering Manager can provide a seasonal list	\$450
Craft Keg Beer (Hosted) Your Catering Manager can provide a seasonal list	\$550
Import Keg Beer (Hosted)	\$650

Your Catering Manager can provide a seasonal list

All kegs are charged based on what is ordered and agreed per the banquet event order. No refunds or returns. Pricing does not include keg equipment.

Local brews available. (Ask your catering sales manager for a list of seasonal options).

Import/Non-Alcoholic

Heineken, O'Doul's (Non-Alcoholic)	
Cash Bar (per bottle)	\$8.50
Hosted Bar (per bottle)	\$8

lard Seltzer	

Mango, Black Cherry and Natural Lime - White Claw

\$7 \$6.50

\$8

Craft

Sam Adams, Sierra Nevada, Blue Moon	
Cash Bar (per bottle)	\$7.50
Hosted Bar (per bottle)	\$7

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.

Budweiser, Coors Light, Bud Light,

Local





BEER

Domestic

Michelob Ultra Cash Bar (per bottle)

Hosted Bar (per bottle)



BEVERAGES

SPIRITS

Deluxe Spirits	
Cash Bar (per cocktail)	\$8
Hosted Bar (per cocktail)	\$7.50

Jack Daniel's Whiskey Seagram's 7 Canadian Whiskey New Amsterdam Vodka Dewar's White Label Scotch Bacardi Superior Rum Bombay Original Gin Cuervo Silver Tequila

Premium Spirits

Cash Bar (per cocktail)\$9Hosted Bar (per cocktail)\$8.50

Bulleit Bourbon Johnny Walker Red Label Scotch Absolut Vodka Captain Morgan White Rum Tanqueray Gin Seagram's VO Whisky Canadian Whiskey Herradura Silver Tequila

Super Premium Spirits

Cash Bar (per cocktail)\$9.50Hosted Bar (per cocktail)\$9

Woodford Reserve Bourbon Johnnie Walker Black Label Scotch Grey Goose Vodka Captain Morgan Spiced Rum Bombay Sapphire Gin Crown Royal Canadian Whisky Patrón Tequila

Local Spirits

(by the cocktail)

\$10

Beehive Gin and Vodka High West American Prairie Bourbon Outlaw Distillery Bourbon

A bartender fee of \$225.00+ per bartender for a 4-hour minimum shift, to include set up and breakdown and 2 hours of service will be applied. An additional fee of \$58.00 per bartender, per each additional hour will be applied. All alcoholic beverages must be dispensed by a Centerplate bartender. Bartender fees are waived if bar sales exceed \$900.00, per bar.



BEVERAGES

WINE

All beverages are purchased using cash or credit card by each guest. One bartender per 100 guests is recommended.

Deluxe		
Cash Bar (per glass)	\$8	
Hosted Bar (per glass)	\$7.50	
Bottle	\$35	
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot		
Beringer White Zinfandel		

Premium

Cash Bar (per glass)	\$9
Hosted Bar (per glass)	\$8.50
Bottle	\$43
Chateau St. Michelle Chardonnay	
Starborough Sauvignon Blanc	
Mon Frère Pinot Noir	
Bonterra Cabernet Sauvignon	
19 Crimes Red Blend	

Super Premium	
Cash Bar (per glass)	\$10
Hosted Bar (per glass)	\$9.50
Bottle	\$50
Talbott Kali Hart Chardonnay	
White Haven Sauvignon Blanc	
Edna Valley Pinot Noir	
1,000 Stories Zinfandel	
Sterling Vintner's Meritage	

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Sparkling Wine and Champagne

(per glass)	
Wycliff Brut	\$9
Marquis De La Tour Brut	\$11
La Marca Prosecco	\$14
(by the bottle)	
Wycliff Brut	\$45
Marquis De La Tour Brut	\$60
La Marca Prosecco	\$74
Veuve Clicquot Brut Yellow Label	\$140







POLICIES AND PROCEDURES

Exclusivity

Centerplate holds the exclusive rights to any and all food, beverage and wait staff service offered at the Salt Palace Convention Center. No outside services are permitted without the written consent of Centerplate. In special cases, to be determined by Centerplate, a buy-out arrangement subject to fees, may be made.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. Orders placed below the stated guest minimum, may be subject to an additional fee of \$100.

Event Guidelines

Food and Beverage requirements are to be sent to your catering manager no less than six (6) weeks prior to the start of your event. Additional charges may be incurred for catering orders placed after this time. The signed Banquet Contract and all deposits are needed in order for services to occur. The signed Banquet Event Orders (BEOs) confirming all customer requirements is to be submitted to your catering managers no later than three weeks prior to the start of your event. Additional charges will be assessed for catering orders placed within five (5) business days of your event. All functions are subject to the rules and regulations of Centerplate and conditions set forth below. Failure to return the Banquet Contract and Banquet Event Orders will not release customers commitments agreed upon and stared herein, since no reply shall constitute implied agreement. Centerplate required that all Banquet Event Orders be signed and confirmed with all additional food and beverage consumptions charges and increases in the amount served on the day of the event. Failure to sign the final Banquet Event Orders and consumption sheets will not release Customer from commitments agreed upon and stated herein. Disputes or objections must be received, by your salesperson, in writing, within five (5) business days of receipt of invoice. The balance, less the disputed amount will still be due within 15 days of your function. Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Service Charge and Tax

A 23% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 23% is added to your bill for the catered event/ function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. If the customer is an entity claiming exemption from taxation in the State of Utah, the customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.



POLICIES AND PROCEDURES continued

Payment Policy

A 50% deposit and signed Food and Beverage contract is due 60 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due fourteen (14) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 10 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. All deposits are non-refundable should the event be canceled within a two-week period prior to the scheduled event.

The above deposit policy may not be modified without the written consent of an executive officer of Centerplate Corporation All advance payments can be in the form of a company check drawn on a U.S. Bank, wire transfers, or money orders. Centerplate also requires that a major credit card be left on file in our office before your event begins so that any onsite replenishment or additional orders may be processed. Please be advised services will not be provided without the signed credit card authorization on file prior to the event.

China Service

All food and beverage located in the Exhibit Halls and Non-Carpeted areas with the exception of plated meals, are accompanied by high-grade disposable ware. If china is preferred, the following fees will apply.

- · Breakfast, Lunch, Reception and Dinners: \$5.00++ per person, per meal period.
- · Refreshment or Coffee Breaks: \$3.00++ per person, per break.

Linen Service

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. At the time of booking the Event, Centerplate will notify the Customer of the estimated labor fees based on information supplied by the Customer.

Force Majeure

It is agreed that Centerplate Corporation and the Customer shall not be held responsible for any losses resulting from the non-fulfillment or any terms or provisions of this agreement if they shall be delayed or prevented because of war, revolution, riot or other disorders, strike or any other labor troubles, fire, flood, act of God or without limiting any of the foregoing any other act not within reasonable diligence it is unable to prevent.

Moving Products

Moving products and/or events from the contract specified location to another location on the day of the event will be assessed a fee of not less than \$250.00 depending on the complexity of the move.



POLICIES AND SERVICES continued

Delayed or Extended Service

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.

Service Times

Meal services are based on the following:

- Breakfast service is based on four (4) hours which includes one (1) hour for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Break/A la Carte service is based on two and a half hours (2.5) hours which includes one (1) hour for banquet set-up, thirty (30) minutes for service and one (1) hour for clean-up.
- \cdot Lunch and Dinner services are based on five (5) hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Reception service is based on three $\frac{1}{2}$ (3.5) hours which includes one (1) hour for banquet set-up, one $\frac{1}{2}$ (1.5) hours for service and one (1) hour for clean-up. In the event that the service period exceeds the above time frame, an additional labor charge of \$50.00 per hour per wait staff will be applied. Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.

Concession Service

Appropriate operation of Concession Outlets may occur during show hours. Centerplate reserves the right to determine which cart/outlets are open for business and hours of operation pending the flow of business. A minimum guarantee in sales is required per cart/outlet or Customer will be responsible for the difference in sales per cart/outlet. The Minimum Sales Guarantee of \$1000 is based on a four (4) hour period per cart/outlet. After the initial four (4) hour period an additional \$250.00 per hour per cart/outlet will be applied.

Supplement Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, with provided service times for event are at or less standard times, as dictated in the menu. When additional staffing over and above what are normally provided is requested, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, per service period applies.

· Attendant, or Additional Server Fee: \$50.00 per hour

· Culinary Professional Fee: \$65.00 per hour

· Bartender: \$58.00 per hour

Additional fees may apply to orders with guarantees lower than stated minimum requirement of four hours.



POLICIES AND SERVICES continued

Vouchers and Electronic Cards

Centerplate requires a guarantee for all hosted retail vouchers and electronic cards. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers/cards to be distributed, the vouchers /cards will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract. The client must also agree to provide payment for any additional retail vouchers/cards redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

Security

At the discretion of the Salt Palace Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please contact your Event Coordinator for details.

Alcoholic Beverage Guidelines

Centerplate is the sole holder of liquor licenses for the Salt Palace Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Cancellation Policy

Cancellation by Customer shall be in writing. If Customer cancels five (5) or fewer days prior to the Event, Customer shall be responsible for 100% of the total payment due hereunder. If Customer cancels between six (6) days and thirty (30) days prior to the Event, Customer shall be responsible for fifty percent (50%) of the total payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer. If Customer cancels between thirty-one days and sixty (60) days shall be responsible for twenty-five percent (25%) of the total payment due hereunder and all amounts over and about this amount, if any shall by refunded to Customer. If Customer cancels the Event outside of sixty (60) days, Customer shall be responsible for (i) any specialty items or perishable items that have been purchased or ordered by Centerplate for the Event; (ii) any services that have been purchased or ordered by Centerplate for the Event; (iii) any equipment that has been rented by Centerplate for the Event.

Sustainability

Centerplate at the Salt Palace Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. Centerplate actively participates in all Salt Palace Convention Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible. Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Salt Lake City's under served. Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.



POLICIES AND SERVICES continued

Guarantees

The Customer shall notify Centerplate, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance based on the service selected. If Customer fails to notify Centerplate of the guaranteed attendance within the time required, Centerplate shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (3%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage) for plated meal functions.

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax.
- \cdot Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.
- Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the house charge and local taxes.
- Should the Guaranteed Attendance increase or decrease by 20% or more from the
 original contracted number of guests, an additional charge of 20% per guaranteed
 guest will apply. Meal functions of 2,000 and above are considered "Specialty Events"
 and may require customized menus. Your Catering Sales Manager and Executive Chef
 will design menus that are logistically and creatively appropriate for large numbers.
 In certain cases, additional labor and equipment fees may be applied to successfully
 orchestrate these events. The guaranteed attendance shall not exceed the maximum
 capacity of the areas within the Facility which the Event will be held.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and the Salt Palace Convention Center.

Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples brought onto the premises of the Salt Palace Convention Center must have written approval prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples for food and non-alcoholic beverage products that the company/ organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food and non-alcoholic beverage samples are limited to two (2) ounce portions.
- A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.
- Show Management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable Salt Lake County Health Permits.
- Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Centerplate.



MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.



A SALT LAKE COUNTY FACILITY